

DINNERLY



20-Minute Chinese Beef Pizzas

with Pickled Veg and Fried Shallots



20 minutes



2 Servings

Bring Asian flavours to the table in a flash. Piled with sweet-savoury char siu beef, zingy pickles and fried shallots, these pizzas are a taste sensation.

WHAT WE SEND

- 1 carrot
- 1 Lebanese cucumber
- beef mince
- 60g char siu sauce ^{1,6}
- 4 pita breads ^{1,6}
- 10g fried shallots ¹

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 1 tbs white vinegar
- 1 tsp sugar
- 3 tsp vegetable oil
- 2 tbs tomato paste
- 1 tbs mayonnaise ³

TOOLS

- large oven tray
- baking paper
- julienne peeler or box grater
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Egg (3), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 875kcal, Fat 40.5g, Carbs 77.5g, Proteins 46.8g



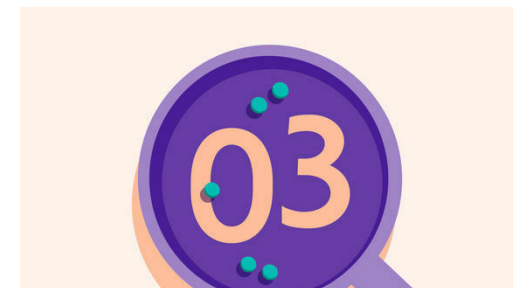
1. Prep ingredients

Preheat the oven to 220C. Line a large oven tray with baking paper. Peel the **carrot**, then shred the carrot and **cucumber** using a julienne peeler or coarsely grate with a box grater.



2. Pickle veggies

Combine **1 tbs white vinegar** and **1 tsp sugar** in a large bowl. Add the **carrot** and **cucumber** and toss to combine. Set aside to pickle until needed.



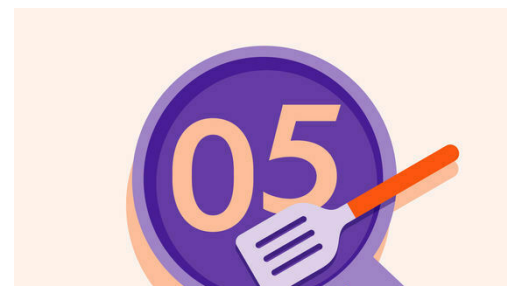
3. Cook char siu beef

Heat a **drizzle of vegetable oil** in a medium frypan over high heat. Cook the **beef mince**, breaking up the lumps with a spoon, for 3-4 mins until browned. Add **1½ tbs char siu sauce** and cook, stirring, for 1 min or until fragrant. Remove the pan from the heat.



4. Bake pizzas

Put **2 pita breads*** on the lined tray. Combine the **remaining char siu sauce**, **2 tbs tomato paste**, **2 tsp vegetable oil** and **2 tsp water** in a bowl. Spread the **tomato paste mixture** over the pitas, then top with the **beef mixture**. Bake for 9-10 mins until golden and crisp.



5. Serve up

Drain the **pickled veggies**, discarding the pickling liquid. Put a **dollop of mayonnaise** in a bowl, loosen with a **little water**, season with **salt and pepper** and stir to combine. Top the **pizzas** with the pickled veggies, drizzle over the **mayonnaise mixture** and scatter over the **fried shallots**. Enjoy!



6. Make it yours

For the full Asian fusion experience, scatter peanuts, coriander or spring onion over the pizzas, if you have some on hand.